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The

Fresh Connection

A newsletter for food service professionals seeking Massachusetts produce and specialty products.

Massachusetts Department of Food and Agriculture Bureau of Markets

Volume 7, Number 2

Susan Tierney, Secretary of Environmental Affairs

Summer 1992

Gregory Watson, Commissioner

Native Mass. Produce Builds Cafeteria Sales

Paul Correnty, Food Service Manager at Data Resources in Lexington, successfully uses native produce in his cafeteria run by the Canteen Corporation, one of the country's largest institutional food providers. The cafeteria services Data Resources' 350 employees.

Correnty says that he always makes an effort to use local produce in season, many times incorporating the products into special promotions. "Recently we had a Massachusetts strawberry week," explained Correnty. "I brought in flats of berries from two local farms. We then sold them in pints, made strawberry shortcake, chicken with strawberry and rhubarb compote, and strawberry ice cream. People loved it and it added color to the dining center."

Correnty's efforts don't stop with strawberries. From highlighting local produce on the salad bar to showcasing Massachusetts grown apple varieties last fall, his efforts are on-going. "People were amazed with the variety of apples grown here." He has done the same with peaches and plums, and sells 16 ounce bottles of cider pressed by a local farmer.

Another interesting promotion was conducted with potted herbs. Buying fresh potted herbs from a local herb grower, he produced a short pamphlet on how to care for herbs and profiling the grower. Displayed near the cafeteria's cash register, the herbs sold out quickly.

"Many of the people who work here live in the city or condominiums, so they are not able to have gardens."

In season, Correnty has found that it is actually less expensive to buy direct from the farmers than through a wholesaler; by-passing the distributor eliminates an extra mark-up.

Buying local produce "increases my business, increases the check average per person and I have the satisfaction of knowing the product is healthier, fresher and not overly processed," Correnty said.

Availability Guide Can Help Plan Menus

Knowing when to expect local produce, can help chefs plan menus using native products. While some crops are in ample supply throughout the season, others such as strawberries, are only here for a couple of weeks. Coming up are sweet corn, peppers and tomatoes.

With advance planning, you can plan and create menus around these special items. However, the weather is always the final indicator. For example, with the cool spring and the cool summer evenings strawberries were two weeks late this year.

See page 3 for a handy clip-and-save availability chart.

Local Foods Featured at Sail Boston

Visitors to the Tall Ships were offered a unique mix of food products by a wide variety of vendors.

A "Taste of Massachusetts" at the North Jetty during Saturday's Parade of Sail featured native cider, apples, dumplings and other baked goods, chocolate chip cookies, fresh sprouts and hommus pita pocket sandwiches!

Producers included in the project coordinated by the Department were Hamilton Orchards of New Salem, Jonathan's Agricultural Enterprises of Marion, The Hommus Factory of Sudbury, Saccone's Toll House Bakery of Abington, and Piantedosi Baking Co., Inc., of Malden.

Many Massachusetts specialty food products were also displayed in the state Tourism Office information tent. The Department prepared a mail order catalog listing over 80 Massachusetts food producers. For a copy and/or further information, contact the Bureau of Markets, extension 174 or 173.

Inside this Issue...

- What's Available Now, p. 2
- Buying Guide, p. 3
- Fine Foods Expo, p. 3
- Wholesalers, p. 4
- MDFA Presents, p. 4

What's Available Now...

- New from **Jonathan Sprouts** of Marion are **baby onions**. They're sweet and add a zip to pocket sandwiches and omelets.

Always innovative, Jonathan Sprouts also produces a **vegetable/sprout mix** which is perfect for a vegetarian burger. Or try their **lentil and adzuki sprout mix**. This mix produces a nice crunchy taste, similar to eating peanuts. Combined with rice, a complete protein is achieved for vegetarians.

For more information or what's old and new in 1992 from Jonathan Sprouts, call Maureen Sperry at 508-763-2577.

- From **Hamilton Orchards** in New Salem are **Apple Dumplings** made with whole apples and puff pastry. Preparation is easy. Simply place the frozen dumplings in a conventional oven at 375 degrees and bake for 30-40 minutes.

A versatile product, the Hamilton Orchards dumplings can be refrigerated for several days, held in an open steam table pan for up to 1 hour, and kept at room temperature for up to eight hours.

The minimum wholesale order is 10 cases with each case containing 24 dumplings. Call Bill Hamilton at 508-544-6867.

- In a pickle for a fresher pickle? Try **half-sour pickles** from **D.J. Pickle Company** of Worcester. Unlike the more processed variety found in grocery stores, these pickles are made fresh every week. Founded in 1912, D.J. Pickle Company serves 150 fine restaurants and hotels. Also available are **half-sour tomatoes**. Call Dick Simard at 508-756-7952.
- **Kettle Cuisine** of Somerville, noted for their fresh, **all natural soups and chowders** for food service, offers a convenient 1 gallon heat-and-serve product

with up to a 26 day shelf life. The product is stable due to the hot fill cryovac - quick chill system which doesn't allow for bacteria growth. Kettle Cuisine patronizes New England businesses as much as possible using cream from a Massachusetts dairy, and local produce in season.

Kettle Cuisine is expanding its line to include meat and poultry products such as chili and chicken soup. The flavorful fresh soups and chowders can be custom packed for large volume customers. For more information contact Jerry Shafir at 617-864-0605.

- **Steve Heller** of Amherst offers organically grown **elephant garlic** - mild, delicious and healthy! For more information, call 413-256-6743.
- Local **blueberries** are in! "It looks like a good year," states Elizabeth Patt, of the Massachusetts Cultivated Blueberry Association. For a listing of local blueberry and raspberry growers, contact the Bureau of Markets at 617-727-3018, x174. Also available is a new booklet of blueberry recipes for \$2.00. For a copy, contact **Elizabeth Patt** at 508-429-6795.
- **Romano Beans!** Otherwise known as Italian beans, have a meaty flavor and remain tender after cooking. Requiring less time to cook than thick podded beans, they are quite versatile in either hot or cold recipes. Two growers selling directly to restaurants are **Bill Carlson, Spence Farm**, Woburn, 617-933-4847 and **Alan Zuchowski**, Hadley, 413-584-2487.
- **Point of purchase materials**, such as "Mass. grown...and fresher!" signs, price cards and product posters, are available from the Massachusetts Agriculture Marketing Committee. For more information, call Janet Christensen at 617-727-3018, x173

Down on the Farm Showcase

The seventh annual Fine Foods of Massachusetts Dinner will be held on Tuesday, August 11 at Arena Farms in Concord. Hosted by the Massachusetts Agriculture Marketing Committee and the New England Vegetable Growers Association, this "Down on the Farm Showcase" will spotlight local products to supermarket buyers, wholesalers, and food writers.

Featured foods will include Massachusetts produce, lamb, roast pig, grilled trout, and turkey burgers prepared by Chef Joe Knauss of Pampas in Cambridge.

For more information contact Janet Christensen at 617-727-3018, x 173.

Fine Foods Expo Slated

Many small Massachusetts fine food purveyors will exhibit at the 1992 Fine Foods Exposition and Conference held September 14-15 at the Royal Plaza Trade Center in Marlborough. Retail and food service buyers will be able to sample some of the latest specialty foods and beverages, including those from the Bay State.

"If you are in the specialty foods business, you can't afford to miss this opportunity of tasting the many products on the market today," states Tara Burke, show manager. Also scheduled is a seminar program focusing on some of the issues facing businesses, including industry trends and consumer demands. For more information, call Tara Burke at (617) 871-2700.

The Fresh Connection

A newsletter published by the Massachusetts Department of Food and Agriculture, Bureau of Markets, 100 Cambridge Street, Boston, MA 02202 617-727-3018.

written by David Webber
edited by Bonita Oehlke and Janet Christensen
layout by Diane Baedeker

Massachusetts Grown...and Fresher!

Buying Guide

May

June

July

Aug.

Sept.

Oct.

Nov.

FRUITS

Apples

Blueberries

Cantaloupes

Cranberries

Grapes

Peaches

Raspberries

Strawberries

VEGETABLES

Asparagus

Beans

Beets

Cabbage

Carrots

Cauliflower

Celery

Chinese Cabbage

Corn

Cucumbers

Eggplant

Escarole - Endive

Lettuce, greens

Onion

Parsnips

Peas (green and snap)

Peppers

Potatoes

Pumpkins

Radishes

Scallions

Spinach

Summer Squash

Winter Squash

Tomatoes

Turnips

PLANTS

Annual Bedding plants

Cut flowers

Herbs

Herb plants

Wholesalers/Distributors of Massachusetts Grown Produce

- **Apples Plus Inc.**
91 New England Produce Center
Chelsea, MA 02150
(phone) 617-884-6827
(fax) 617-884-5269
Contact: Donald Bicchieri
- **Bay State Produce**
21-24 New England Produce Center
Chelsea, MA 02150
(phone) 617-884-5400
(fax) 617-884-0657
Contact: Joe Novelline
- **Boston Banana Co. Inc.**
68 New England Produce Center
Chelsea, MA 02150
(phone) 617-884-7580
(fax) 617-884-8800
Contact: D.M. Goldstein
(eggs)
- **John Cerasuolo Co. Inc.**
38-39 New England Produce Center
Chelsea, MA 02150
(phone) 617-884-3760
(fax) 617-884-8272
Contact: Ken Cavallaro
(Commission basis only)
- **Clover Group Inc.**
250 Beacham St.
Everett, MA 02149
(phone) 617-389-5100
(fax) 617-389-9915
Contact: Tim Wilkins
- **Costa Fruit and Produce**
414 Rutherford Ave.
Charlestown, MA 02129
(phone) 617-241-8007
(fax) 617-241-8718
Contact: Manny Costa
- **M. Cutone Mushroom Co. Inc.**
119-120 New England
Produce Center
Chelsea, MA 02150
(phone) 617-889-1122
(fax) 617-884-3944
Contact: Butch Cutone
- **Gregg Dziama Inc.**
110 New England Produce Center
Chelsea, MA 02150
(phone) 617-889-4411
(fax) 617-889-0627
Contact: Greg Dziama
- **International Fruit and Produce**
90 New England Produce Center
Chelsea, MA 02150
(phone) 617-889-4205
(fax) 617-387-7894
Contact: Larry Pimentel
- **Waldo H. Lailer & Co. Inc.**
35 New England Produce Center
Chelsea, MA 02150
(phone) 617-884-5250
(fax) 617-884-0836
Contact: Herbert Kotzen
- **Lowell Brothers and Bailey Inc.**
P.O. Box 6098
Chelsea, MA 02150
(phone) 617-889-1960
Contact: Charles Perry
- **Ruma Fruit and Produce**
210 Beacham St.
Everett, MA 02149
(phone) 617-389-8090
(fax) 617-387-7894
Contact: Jim Ruma
- **Don Shapiro Produce Co.**
219 Williams St.
Chelsea, MA 02150
(phone) 617-884-4861
(fax) 617-884-7685
Contact: Don or David Shapiro
- **A. Silvestro Inc.**
125 Market St.
Chelsea, MA 01810
(phone) 617-889-4164
(fax) 617-889-1459
Contact: Mark Silvestro
- **Sun Valley Produce Co. Inc.**
463 C. St.
Boston, MA 02210
(phone) 617-523-7241

(fax) 617-695-0599
Contact: Craig Austin

- **Sunlight Tomato Co. Inc.**
145 Market St.
Chelsea, MA 02150
(phone) 617-889-3500
(fax) 617-889-3503
Contact: Ned Sarno

- **P. Tavilla Co.**
78 New England Produce Center
Chelsea, MA 02150
(phone) 617-884-9100
(fax) 617-884-2696
Contact: Richard Tavilla

MDFA Presents...

The 2nd edition of the ***Green Book***, the Department's 89 page directory of wholesale growers of "Massachusetts Grown and Fresher!" products can help you locate the source of seasonal fruits, vegetables and ornamental crops.

All 74 farmers' markets across the state are now in operation, offering fresh native produce, mostly harvested the same morning. The ***Massachusetts Farmers' Market Listing*** provides dates, days, times and locations of markets statewide.

The ***Specialty Gifts and Products List*** has been updated and expanded. Categories include baked goods, farmstead cheeses, wines, honey and maple products as well as a variety of other local specialty foods.

To receive these publications or for more information, call 617-727-3018, x173 or x174.

Massachusetts Department of Food and Agriculture
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Susan Tierney, Secretary of Environmental Affairs

Fall 1992

Gregory Watson, Commissioner

Enjoying Fall's Bounty

Fall crops are here and Massachusetts farms are brimming with fall produce. Farm fresh apples, cider, squash, gourds, pumpkins, pears, turnips, and more are abundant now.

This year is especially good for the State's apple growers who, in spite of the cool rainy weather that delayed other Bay State crops, are harvesting the biggest apple crop in three years. "We had excellent blossom weather, good pollination weather, and timely rain," says David Lynch of Shelburne Farm, Stow and president of the Massachusetts Fruit Growers Association.

In fact, according to Lynch, the spell of rainy weather helped to increase the size of apples on the tree. "We had three years of meager harvests," commented Lynch, referring to the past several years of good growing conditions for other crops. "Now it's our turn."

The 1992 apple crop across New England is forecast to be up 10 percent over 1991, according to the New England Agricultural Statistics Service. The Massachusetts crop should match that increase, with an expected harvest of some 2,095,000 bushels. Just over 1,900,000 bushels were harvested in 1991.

October will see varieties such as Red Delicious, Golden Delicious, Spencer, Rome, Baldwin, as well as Empire, Macoun, Cortland and McIntosh.

Predictions indicate a good year for the Massachusetts cranberry crop as well. The 1992 crop is forecast at 1.9 million barrels, down 4% from the previous year's record crop, but 44% more than 1990, according to the New England Agricultural Statistics Service. Massachusetts still leads the nation in cranberry production.

A variety of other fall items are also plentiful now and two Massachusetts produce cooperatives have a good supply - perfect for autumn menus.

Coastal Growers Produce Cooperative in Westport has all types of winter squashes, peeled butternut, radicchio, hydroponic lettuce, basil, watercress and mint, pumpkins, gourds, apples, cider, and potted herbs. Also available is the Macomber Turnip, a white sweet turnip indigenous to southeastern Massachusetts.

At the **Pioneer Valley Growers Association** in South Deerfield, fall items include parsnips, carrots, gourds, winter squash, pumpkins, Indian corn, and cornstalks. For the holiday season, wreaths and Christmas trees will be available.

For more information contact: **Parker Mauck, Coastal Growers, 508-636-2009. Lou Siano or Dan Cheatham, Pioneer Valley Growers Association, 413-665-4047.**



Massachusetts Cider Taste-Off Winners - 1992

Massachusetts cidermakers competed for top honors at the 8th annual Massachusetts Cider Taste-off held at City Hall Plaza, Boston, on October 14th. The festival was sponsored by the Massachusetts Department of Food and Agriculture.

The fresh pressed ciders from nearly 30 orchards across the state were judged on taste, aroma and overall quality by a panel of food writers and fruit experts. Certificates were awarded for first through fifth place in eastern, central and western Massachusetts, as well as a "Best of Show." The winners were:

Best of Show: Davidian Brothers Farm, Northboro

Eastern Region

1st: Dartmouth Farm Orchard, North Dartmouth

2nd: The Big Apple, Wrentham

3rd: Fay's Farm, Haverhill

Cont'd on page 4.

Inside this Issue...

- What's Available Now, p.2
- More What's Available Now, p.3
- Westport Rivers, p.4
- Need Help? p.4

What's Available Now...

- **Fresh, sweet apple cider**, a favorite product of the apple harvest is available now. A standard beverage of colonial America and still popular today, Massachusetts produces some 5,000,000 gallons of cider at more than 80 mills across the state.

Call or write the **Department** for a list of retail and wholesale cider makers. **617-727-3018**.

- **Fresh Massachusetts turkeys** for the holidays are available from local turkey farms. For a complete list of Massachusetts turkey farms contact the **Department**. **617-727-3018**.
- From **Twin Willows Turkey Farm**, Belchertown comes a variety of **all natural turkey products**. Fresh turkeys ranging from 12 - 32 lbs. are available 2 weeks prior to Thanksgiving until the end of February, while frozen turkeys are available year-round. These are range fed-birds; medicated feed is not used.

Also available year-round are turkey cutlets, plain or teriyaki; turkey croquettes; turkey gumbo soup; turkey pot pies; turkey sausages: breakfast, Italian (sweet and hot), Kielbasa, Choriso (Mexican sausage), and Portuguese sausage; turkey pepperoni and turkey turnovers. All contain no additives or preservatives.

For information on how to order, prices, and delivery call **Donald or Janet Minney** at **413-323-6046**.

- **Fresh handmade salads and soups** are available from the **Bombay Duck Company, Ltd.**, Concord. Using local produce in season, all products contain no preservatives and all natural ingredients. Perfect for salad bars, a sampling of Bombay Duck's fresh salads and soups include: honey curry pasta,

veggie poppy, tortellini with red pepper and broccoli, smoked salmon with pasta, dill and cucumbers, potato salad with roasted garlic and basil dressing, corn chowder, curried squash and apple soup, gazpacho, and vichyssoise. Both salads and soups are offered in 5 pound containers. Delivery is available.

Call **Jan Smith** or **Sue Ashare** at **508-897-DUCK** for more information.

- From **Marino's Lookout Farm** in South Natick are **Asian Pears**. Also known as Salad Pears or Nashi in Japanese, it's a rare fruit originating in Asian countries such as Japan and China. Bearing a resemblance to an apple/pear hybrid, it is crisp as well as sweet and juicy in taste. Known for its incredible shelf life, the Asian Pear does not change texture after picking and lasts up to six months when refrigerated. For those who enjoy cider, Asian Pear nectar is available.

Also available from Lookout Farm are a variety of fall crops including apples, winter squash, pumpkins, fennel, leeks, celery, arugula, radicchio, cauliflowers, cabbages and broccoli.

For more information call **Jay Digiulio** or **Lorraine Marino** at **617-864-6300**.

- **"Boston's Best Pecan Buns"** as awarded by *Boston Magazine* are now available from **Buns of Boston**. Formerly with Bond and Burkhart, a gourmet carry-out shop in Newton, Meri Bond is now making her best products available for food service professionals seeking a high quality product with a distinctive taste.

Available are **Meri's Sticky Wicked Buns** (pecan or cinnamon raisin) made from an all butter croissant dough. Fully baked, the buns come in three

sizes, 4.5 oz. (sticky wicked), 2 oz. (minnie), or 1.5 oz. (bunnette). Also available, **Meri's Sensational Cookies** - A *Boston Globe* "Hit of the Week." Flavors include chocolate chunk walnut, chocolate chunk, and oatmeal raisin. Cookies are available frozen, either fully baked or unbaked.

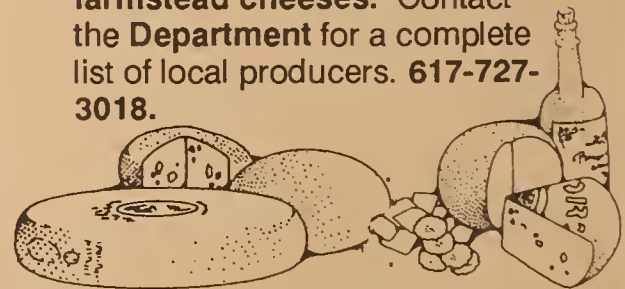
Call **Meri Bond** at **Buns of Boston** **617-923-1312**.

- **Baby Gouda** from **Smith's Country Cheese**, Winchendon, recently won **first place** in its class at the American Cheese Society's Annual Judging. The judging was held in Madison, Wisconsin in August.

Available from Smith's Country Cheese are Gouda, Baby Gouda, Smoked Gouda, Gouda with Caraway Seed, Gouda with Cumin Seed, Gouda Lite (low sodium and cholesterol), and five flavors of Gouda Spread. Smith's Country Cheese is available through a distributor in Boston.

Call **Carol or David Smith** at **508-939-5738** for more information.

- For the holidays, serve Massachusetts **wines and farmstead cheeses**. Contact the **Department** for a complete list of local producers. **617-727-3018**.



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written by David Webber and David Giurleo
edited by Bonita Oehlke and Janet Christensen

More What's Available Now...

- **Pure Massachusetts Maple Syrup.** Available in 1 gallon jugs or 5 gallon cans for your restaurant. Call **Tom McCrumm** at 413-628-3268.
- **Fresh pies and tarts** from **Sweet Endings** of Watertown are available. Made completely from scratch, using no preservatives and locally grown fruit when possible, Sweet Endings has the largest selection of pies and tarts in the Boston area, with 10 varieties of each, according to owner Judy Bunde.

Available in either 8" or 10" sizes, the products are delivered fresh, not frozen.

Also available are **cheesecakes** and **cakes**. Delivery is available within Interstate 495. Call **Judy Bunde** at 617-924-8883.
- **Eggnog!** From **Cooper's Hilltop Farm**, Rochdale, an extremely fresh eggnog right from the farm. Available at Thanksgiving, Christmas, and Easter. Pickup only.

Call **Marjorie Cooper** at 508-892-3720.
- From **New England Country Cupboard** are **Sweetened Dried Cranberries**. A versatile product, the cranberries are great for baked goods, sauces, fillings, cereal, toppings for waffles and pancakes, or as a snack. They have a "not too sweet, not too tart cranberry taste with a tender chewy texture."

There are no preservatives, however, the cranberries need no refrigeration and have a long shelf life.

Available in bulk for food service, arrangements can be made for delivery. Call **Henry Krebs** at 617-337-8391.

Saucy Spotlight!

- From **Mad Dog BBQ Sauce**, three varieties of sauces: original sauce with "just a bit of heat" for use on any type of meal, mild sauce for foods that require a bit of a kick, and ultra hot sauce with delicious hickory flavor that can still be tasted through the sizzle. Mad Dog BBQ sauces are not chemically processed, and contain ingredients such as unsulphured molasses, soy sauce, and exotic African chilli peppers.

For more information call **Ashley Food Company** at 617-783-0565.
- From **Mary-Jean's Bar-b-que Sauce**, a hot and mild southern homestyle sauce containing a unique and distinctive flavor. The sauce thickens naturally, and is ideal for use on vegetables, steaks, chops, ribs, chicken, kielbasa, shish-ka-bob and seafood of all kinds. Truly a product for all seasons, Mary Jean's Bar-b-que sauce is also being used to make barbecue pizza.

For more information, call **Mary Jean Deady** at 413-848-2327.
- **Myron's No. 1 Yakitori Sauce** is now available for food service establishments. "An authentic Japanese style marinade, baste and condiment, the sauce is perfect for chefs looking for a versatile, high quality product and a signature flavor that will differentiate their product from others," states Myron Becker, creator of the sauce.

Containing fresh ginger root, garlic, honey and naturally aged soy sauce and no additives, preservatives, or MSG, the sauce compliments while not obscuring foods' natural flavors.

For food service, the sauce is available in cases of six 64 ounce bottles. Call **Myron Becker** of **Myron's Fine Foods**, Wendell, MA, 508-544-2086.

- Taking a different approach to salsa, **Uncle Mike's Foods Inc.**, Belchertown is producing a **salsa** that "dares to be different." Having a thick, rich tomato taste, it does not contain vinegar, water or sugar like most others, and is all natural.

Available in 4 heat levels - "mild", "hot", "I dare you", and "double dare", the salsa comes in gallon containers for food service. Delivery is available in Massachusetts.

Call **Mike Skura** at 413-283-3024.

- **Spicy Peanut Sauce** and **Pacific Rim Salsa** are two new products from **Gourmet Goodies, Inc.** of Wellesley. The peanut sauce can be used as a dip, or as a satay for grilled chicken, beef or seafood, or added to noodles. The pineapple based, sweet and medium spicy salsa is great as a dip or as an accompaniment for grilled swordfish, salmon, shrimp, or other seafood. Both are all natural.

Call **Renee Gottlieb** for more information. 617-237-8129.



Cont'd from page 1.

4th: Johnnie's Cyder Mill,
South Easton

5th: Millvale Cider Mill, Haverhill

Central Region

1st: Davidian Farm, Northboro

2nd: Bolton Orchards, Bolton

3rd: Honey Pot Hill Orchards,
Stow

4th: Kimball Fruit Farm, Pepperell

Carlson Orchards, Harvard

5th: Fay Mountain Farm, Pepperell

Western Region

1st: Rice Fruit Farm, Wilbraham

2nd: Clarkdale Farm, West
Deerfield

3rd: Pine Hill Orchard, Colrain

4th: Baxter's Echo Hill Orchards,
Monson

5th: Hamilton Orchards, New
Salem

Autumn is traditionally the peak season for Massachusetts cider, although local cider is pressed almost year round, thanks to controlled atmosphere storage facilities for apples at many mills and orchards.

Call or write the Department for a complete list of cider makers. 617-727-3018.

Westport Rivers Wins Silver!

Westport Rivers Vineyard and Winery, Westport, recently won two silver medals at the prestigious 1992 Les Amis Du Vin Wine Competition held in Wilmington, Delaware.

Les Amis Du Vin is an international food and wine society with 400 chapters in the United States and abroad. This past July their tenth annual wine judging competition was held.

Over 1,560 entrants from around the world participated in this year's event. Westport Rivers was awarded a silver for its 1990 Johannisberg Riesling. It was also awarded a silver for its 1991 Even-song. An off dry proprietor's blend of pinot noir and pinot blanc, Even-song was the only blush to win an award of any kind.

For more information on Westport Rivers wines, contact Carol or Bob Russell at 508-636-3423.

Need Help?

Do you need a source of native produce? How about poultry, dairy products, or wine? If you are searching for a source of Massachusetts food products, but can't find what you are looking for, the Massachusetts Department of Food and Agriculture, Bureau of Markets can help.

From apples to zucchini, we can help locate a source of fresh, native foods and specialty products.

Call the Bureau of Markets at 617-727-3018 for more information: X172 Bonita Oehlke, X173 Janet Christensen, X179 David Webber.



Christmas Festival to Spotlight Massachusetts Products!

A Massachusetts Christmas Celebration will be a first this year in Cambridge. Massachusetts food and craft producers will sample and sell their products on November 27th from noon until 6:00pm in the Charles Square Courtyard. Some producers may stay on through the weekend at this festival, which in past years spotlighted Vermont products. For more information contact Janet Christensen at 617-727-3018, X173.

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